

DIRECTIONS FOR OPERATING A CHAMBERS AUTOSTAT GAS RANGE

Practically all foods ordinarily cooked in the oven are classified and listed in columns on the Cooking Chart. This chart is attached to the AUTOSTAT on the outside wall of the oven.

To bake or roast in the Chambers oven, first point the Autostat Arrow to the food you want to cook. (If the food which you are going to cook is not listed on the chart, point the Autostat Arrow to the column where similar foods are listed, which would require a similar cooking process.) You can vary the exact position of the Arrow slightly in order to give you a preference of a light or heavy browning.

After setting the Arrow, open the oven door and lift the gas control handle clear up until it catches, then light the gas in the oven. Place the food in the oven and close the door.

The AUTOSTAT will then turn off the gas completely and close the oven dampers at the proper time and temperature. It needs no further attention on your part. Food will finish cooking in approximately the same length of time as required in any gas range. Many foods can be left in the Chambers oven, however, after they have actually finished cooking. They will remain hot and unspoiled for a long period of time.

PREHEATING

Most foods can be placed in the Chambers oven when the gas is lighted. Some foods, however, require a hot oven and it is necessary to preheat the oven for a few minutes before placing such food in. Directions for preheating will be found on the Cooking Chart attached to the AUTOSTAT.

REGULATING THE FLOW OF GAS

The flow of gas in the oven burner is under manual control. If you wish a quick heat, leave the gas control handle clear up as far as it will go. If you wish a slow heat, move the gas control handle downward. By watching the oven flame, you will find that the gas control handle adjusts the size of the flame when you move it upward or downward.

Some foods require a low flame in the oven. This is especially true of cakes which should be raised slowly. Practically all other foods, however, should be cooked in the Chambers oven with the gas burning full on.

POOR GAS PRESSURE

At certain times of the day in some localities, the gas pressure will be lower than ordinary. (You can

easily detect a low gas pressure by watching the oven flame. When the gas control handle is lifted up as far as it will go, the flame in the oven should be at least 3/8 inch high.) You can make up for this deficiency, however, by pointing the Autostat Arrow at a slightly lower temperature than you would ordinarily.

To point the Autostat Arrow at a slightly lower temperature, simply move the arrow a little to the left (not more than two divisions on the dial) from the place where you would ordinarily point it. This adjustment will make the gas shut off sooner and will prevent the food from burning under low gas pressure conditions.

WATER IN THE GAS LINE

When the flame varies in size of its own accord, it signifies there is water in the gas line. This condition should be corrected at once. Call the Gas Company and have them blow out the gas line.

CAUTIONS

Always set the Autostat Arrow before attempting to turn on the gas. When the Arrow is at the lowest point on the dial, the gas control handle will not catch open, and you can not light the gas.

Plan your baking so as to FIRST cook the foods which require the lowest temperature. Otherwise, you will have to wait until the oven cools before you can again light the gas, when setting the Autostat Arrow at the same point or at a lower point.

Never use a low gas flame when you set the Autostat Arrow at the higher temperatures. The gas must be burned FULL ON in order to reach these higher temperatures, and make the AUTOSTAT shut off the gas. You can, however, shut off the gas by hand at any time by simply lowering the gas control handle until you hear the dampers snap shut.

Do not confuse the AUTOSTAT with an ordinary thermostatic heat regulator. Its operation is entirely different. It controls both temperature and time. Do not attempt to set the Autostat Arrow at the temperature specified in recipes and Cook Books for thermostatic cooking. Operate the AUTOSTAT according to the Cooking Chart which is attached to it.

DO NOT ATTEMPT TO REGULATE THE AUTOSTAT OTHER THAN AS DESCRIBED ABOVE. IF AN ADJUSTMENT IS NECESSARY, CALL THE DEALER FROM WHOM YOU PURCHASED YOUR RANGE.

CHAMBERS MANUFACTURING CO.

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